



Distinctive Dining with Style and Elegance

Ted & Carl CATERING

a full-service catering firm which provides superior foods and service. We are delighted that you are considering us to celebrate your special day. We can arrange all your equipment needs, no matter what its size.

Breakfasts/Brunches	Cocktail Parties
Weddings	Picnics/Clambakes
Luncheons	Corporate Dining

All the food we prepare for you is the best available. Your menu is personally selected by you and specifically prepared for you. We can help select your menu with location of your event in mind so that your food can be presented with style and elegance and your guests well served.

HORS D'OEUVRES

COLD

- Cheese Board with Grapes, Assorted Crackers & Mustards
 - Cheddar & Swiss (A)
 - Cheddar, Jarlsberg & Brie (B)
 - English Cheddar, St. Andre & Gorgonzola (C)
 - Specialty/Gourmet Cheeses – (Market Price)
- Homemade Cheese Balls with Assorted Crackers (A)
 - Grape and Cheese Kebabs (A)
 - Caprese Skewer (B)
 - Pancetta Crisps (B)
- Shrimp Canapés on Toast with Dill (B)
- Cucumber Rounds with Salmon (A)
- Smoked Salmon Canapés with Dill & Capers on Rye (C)
- Crudité with Vegetable Dip (A)
- Antipasto-Assorted Italian Meats, Olives, Roasted Peppers & Cheeses (Varied Price)
 - Roast Beef Rollups with Horseradish Cream Cheese (A)
 - California, Vegetarian, or Crab Sushi Roll (C)
 - with Pickled Ginger, Wasabi, and Soy
- Sushi with Salmon, Shrimp, & Smoked Eel (Market Price)
 - Caramelized Greenbrier Bacon (B)
- Steamed Asparagus with Lemon & Garlic Dip (A)
- Prosciutto Wrapped Asparagus (B)
- Beef Tenderloin on French Bread with Horseradish Cream (C)
 - Fresh Fruit Display (B)
 - with Honey, Yogurt, or Whipped Fruit Dip
- Hummus with Roasted Red Peppers/Cumin with Toasted Pita Triangles (A)

Prices: A: \$3.00 B: \$3.50 C: \$4.00 [Serving size is 2 of each selection/guest]



HORS D'OEUVRES

HOT

- Crab and Parmesan in Phyllo Cups (B)
- Homemade Miniature Crab Cakes with Cocktail Sauce (C)
- Swedish, Sweet & Sour, or Barbecue Meatballs (A)
- Buffalo Wings (A)
- Regular or Spicy with Assorted Dressings
- Tomato Soup Shooters and Petite Grilled Cheese (B)
- Shaved Beef Tenderloin with Caramelized Onions on Crostini (C)
- Phyllo Cups
- Chicken Curry, Apple & Bleu Cheese, or
- Goat Cheese & Caramelized Onions (A)
- Miniature Quiche
- Spinach & Feta (A) or Crab/Mushroom (B)
- Miniature Hot Dogs in Puff Pastry with Grain Mustard (A)
- Croque Monsieur (A)
- Mushroom Duxelles in Toast Cups (A)
- Mushrooms with Assorted Stuffing (B)
- Gruyere and Parmesan Beignets (B)
- Grilled Miniature Rubeen on Rye (B)
- Asian Beef Roulade with Soy Sauce (C)
- Coconut Shrimp with Caribbean Dip (C)
- Baby Grilled Lamb Chops with Mint Pesto (Market Price)
- Bacon Wrapped Scallops (Market Price)
- Skewers of Lobster with Lemon Butter (Market Price)

Prices: A: \$3.00 B: \$3.50 C: \$4.00 [Serving size is two of each selection /guest]



MENU SUGGESTIONS

Salads

Gourmet Salad Greens with Classic Vinaigrette
Tomatoes, Mozzarella, Peppers with Balsamic Dressing
Orange, Grapefruit, Red Onion & Mixed Greens
Classic Caesar Salad with Garlic Croutons
Greek Salad, Olives, Tomatoes, Cucumbers, Iceberg Lettuce
Kale and Quinoa Salad

Entrees

Seafood/Fish

Grilled Salmon with Snap Peas, Yellow Peppers,
and Dill-Pistachio Pistou
Jumbo Lump Crab Cakes with Classic Cocktail Sauce
Skewers of Grilled Shrimp
Seafood Imperial with Shrimp, Crab, Scallops, and Sherry

Pork

Carved Pork Tenderloin

Medallions of Pork Loin with Shitake Mushrooms
Sausage and Apple Stuffed Tenderloin
Spit Roasted Pig [Southwestern or Spanish Style]



Veal

Veal Parmesan

Veal Picatta with Lemon and Capers

Classic Veal Marsala

Lamb

Roasted Boneless Leg of Lamb

Rack of Lamb with Dijon/Pepper Crust

Roasted Lamb Chops with Irish Whiskey Sauce

Poultry

Baked Chicken with Oregano, Olives, and White Wine

Chicken with Sautéed Peppers and Tomatoes

Baked Stuffed Chicken Breast

Smoked Turkey with Ted's Cranberry Chutney (seasonal)

Chicken Breasts with Sautéed Mushrooms, in a Cream Sauce

Beef

Individual Beef Wellington

Grilled Beef Tenderloin with Horseradish Cream

Filet of Beef Tenderloin

With your choice of sauce

Grilled Flank Steak with Caramelized Onions

Beef Brisket



Pasta

Rigatoni with Eggplant and Pine Nut Crunch

Wild Mushroom Lasagna

Vegetarian Lasagna

Seafood Pasta Primavera

Spinach Lasagna Béchamel

Ziti Bake with Classic Tomato Sauce and Cheeses

Tortellini with Marinara or Alfredo Sauce

VEGETABLES/STARCHES

The Vegetable selection is left to the final shopping days so that we can provide you with the best and the freshest produce. We like to use the best, steam them lightly, and sauce with herbed butter. Some of our other favorites are:

Green Beans Almandine Swiss Potato Casserole

Rice Pilaf New England Corn Pudding

Roasted Seasonal Vegetables Couscous with Apricots and Citrus

Twice Baked Potatoes Roasted Asparagus with Red Pepper

Stir Fry Vegetables Fall Vegetable Ratatouille

Stuffed Sweet Potatoes Couscous with Herbs and Lemon

DESSERTS

Our Homemade Sweets are a wonderful finish to any meal!



CONTINENTAL BREAKFAST

Suitable for delivery or with Staff

Brunch

Late Morning to Early Afternoon

Lunch

From Boxed Lunches to fully Staffed Sit Down Meals

Pricing

Continental Breakfasts & Brunches

Continental Breakfasts starting at \$7.50 – Brunch starts at \$16

Luncheons

Full lunches starting at \$9.75

Plated lunches with china & flatware starting at \$16.50

Cocktail Parties

A selection of six hors d'oeuvres starting at \$18

Dinners

Our fine dinners include a selection of three hors d'oeuvres, salad, single entrée (which includes a selection of one vegetable and one starch), homemade dessert and a coffee & tea service. Prices begin at \$27.00/person

Bar Service

We can provide bar service. Glasses, basic mixtures, ice, bar fruit, and other bar equipment is provided at \$4.50/guest for cocktail hour service.

Specialty glass such as martini and champagne type are available for rental.

We do not provide alcohol, but can provide suggested quantities you should have.

Labor Cost

Skilled staff starts at \$20.00/hr. Chef and/or Grill person at \$25.00/hr.

Labor charges calculated from the time the staff begins working on the party at our plant location and until their return.

We will include estimated labor costs when we provide you with a quote.

Minimum labor charge – 4 hours

Delivery Charges

Charges are made for all deliveries. Local delivery charges start at \$45.00. Special set up services are available. Pick up is at 2120 Perkiomen Avenue, Mt. Penn.

Gratuities

Gratuities may be given to the staff or added to your final bill.

Payment

Prices are based on a minimum of 20 people. A 10% deposit is required to hold a specific date. A payment of 75% of the balance is required thirty (30) days prior to the party or event and the balance is due seven (days) after receipt of the invoice which will be mailed to you.

If your party or event is a drop off and requires minimal set-up with disposable serving pieces, it is requested that payment be made in full at the time of the drop off.

Cash, check and credit card* is currently accepted as methods of payment.

*Visa or MasterCard welcomed



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